



## Mashbooh (Doubtful) E-Numbers List

Source: <http://www.sanha.co.za/>

<b>E-number: 1000</b>
Name: Cholic Acid
Alternative Names: Bile Acid
Status: Mushbooh
<b>E-number: 1405</b>
Name: Enzyme Treated Starch
Alternative Names :N/A
Function:
Status: Mushbooh
Source: Source: check souce of enzyme.
<b>E-number: 1423</b>
Name: Acetylated Distarch Glycerol
Alternative Names :N/A
Function:
Status: Mushbooh
Source: Source: from starch and glycerine. Check source of glycerine.
<b>E-number: 1430</b>
Name: Distarch Glycerine
Alternative Names :N/A
Function:
Status: Mushbooh
Source: Source: from starch and glycerine. Check source of glycerine.
<b>E-number: 1441</b>
Name: Hydroxy Propyl Distarch Glycerine
Alternative Names :N/A
Function:
Status: Mushbooh
Source: Source: from starch and glycerine. Check source of glycerine.
<b>E-number: 1443</b>
Name: Hydroxy Propyl Starch Glycerol
Alternative Names :N/A
Function:
Status: Mushbooh
Source: Source: from starch and glycerine. Check source of glycerine.
<b>E-number: 1510</b>
Name: Ethanol
Alternative Names :Ethyl Alcohol; Alcohol; absolute alcohol
Function: Solvent, Antibacterial
Status: Mushbooh
Source: fermentation of starch, sugar, & carbohydrates; Chemical synthesis. Synthetic product is accepted as a



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carrier in quantities less than 0.5%

### Health Info!!

Health Code: Red

Endocrine, cardiovascular, liver and neurotoxicity, dry skin, contact dermatitis, irritation

**Uses:** Toothpaste, mouthwash, nail polish, hair spray, perfume

**Other Uses:** Laundry detergent, cigarettes

**E-number: 1517**

Name: Glyceryl Diacetate

Alternative Names :Diacetin; glycerol diacetate.

Function:

**Status: Mushbooh**

Source: Source: Diacetic ester of glycerol. Check source of glycerol.

**E-number: 1518**

Name: Glyceryl Triacetate

Alternative Names :Triacetin; triacetyl glycerine; Enzactin; Fungacetin; Vanay; acetin.

Function: Solvent

**Status: Mushbooh**

Source: Triacetic acid ester of glycerol. Check source of glycerol.

### Health Info!!

Health Code: Green

safe in food use, high dose injections fatal to rats

**Uses:** Coating for vegetables and fruits

**Other Uses:** Hair dye, toothpaste, cigarette filters, perfumery

**E-number: 153**

Name: Carbon Black

Alternative Names :Vegetable Carbon; Activated Charcoal; Carbon Amorphous; Pigment Black 6; CI 77266.

Function: Colouring

**Status: Mushbooh**

Source: Animal or vegetable charred material.

### Health Info!!

Health Code: Yellow

Mildly toxic by ingestion, skin contact and inhalation, may be carcinogenic

**Uses:** Concentrated fruit juice, jams, jelly beans, liquorice, confectionery

**Other Uses:** Cosmetics



## Mashbooh (Doubtful) E-Numbers List

<b>E-number: 161(g)</b>
Name: Canthaxanthin Alternative Names :4,4-dioxo-beta-carotene; Food Orange 8; C.I. 40850; carophyll red; orobronze; roxanthin red 10; caroteben plus.  Function: Colouring <b>Status: Mushbooh</b> Source: mushrooms; crustacea; fish; flamingo feathers.
<b>Health Info!!</b>  Health Code: Yellow Loss of night vision, skin discolouration, sensitivity to glare, recurrent hives, gold dust retinopathy
<b>Uses:</b> Fish fingers, ice cream, mallow biscuits, pickles, sauces, preserves
<b>E-number: 252</b>
Name: Potassium Nitrate Alternative Names :Saltpetre; niter; saltpeter.  Function: Preservative, Colour fixative <b>Status: Mushbooh</b> Source: natural mineral; manufactured from waste animal or vegetable material.
<b>E-number: 290</b>
Name: Carbon Dioxide Alternative Names :Carbonic acid gas; carbonic andydride.  Function: Packaging gas, Preservative <b>Status: Mushbooh</b> Source: Fermentation (in production of alcohol); by-product of lime manufacture.
<b>Health Info!!</b>  Health Code: Green Probably safe in food use, may reduce fertility, teratogenic, neurotoxicity
<b>Uses:</b> Confectionery, carvonated beverage, gassed cream <b>Other Uses:</b> Dry ice, stage fog or smoke effects
<b>E-number: 334</b>
Name: L-(+)-Tartaric Acid Alternative Names :tartaric acid; l-tartaric acid.  Function: Antioxidant, Food acid <b>Status: Mushbooh</b> Source: by-product of wine industry; also synthetic chemical



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<b>Health Info!!</b>  Health Code: Green safe in food use at low levels, laxative effect from excess
<b>Uses:</b> Confectionery, jam, fruit jelly, fruit drink, baking powder, fruit juice, dried egg whites <b>Other Uses:</b> Denture powder, hair rinses, nail bleaches, depilatories
<b>E-number: 335</b>
Name: Sodium L-(+)-tartrate Alternative Names :monosodium L-(+)-tartrate; disodium L-(+)-tartrate.  Function: Acidity Regulator, Sequestrant <b>Status: Mushbooh</b> Source: from tartaric acid (check source).
<b>Health Info!!</b>  Health Code: Green safe in food use
<b>Uses:</b> Cheese, artificially sweetened jelly, meat products
<b>E-number: 336</b>
Name: Cream of Tartar Alternative Names :Potassium hydrogen tartrate; potassium acid tartrate; monopotassium L-(+)-tartrate; dipotassium L-(+)-tartrate.  Function: Acidity Regulator, Stabiliser <b>Status: Mushbooh</b> Source: by-product of wine industry; also synthetic chemical.
<b>Health Info!!</b>  Health Code: Yellow Should be avoided by people with impaired kidney or liver function, high blood pressure, oedema or cardiac failure
<b>Uses:</b> See Tartaric acid E334
<b>E-number: 337</b>
Name: Potassium Sodium L-(+)-Tartrate Alternative Names :Sodium tartrate; potassium tartrate; sodium potassium tartrate; Rochelle salt.  Function: Acidity Regulator, Stabiliser <b>Status: Mushbooh</b> Source: synthesised from tartaric acid (check source).



## Mashbooh (Doubtful) E-Numbers List

<p><b>Health Info!!</b></p> <p>Health Code: Green</p> <p>safe in food use, people with oedema, high blood pressure, cardiac failure, kidney or liver damage advised to avoid</p>
<p><b>Uses:</b> Confectionery, jam, fruit jelly preserves, cheese, manufacture of baking powder</p> <p><b>Other Uses:</b> Silvering of mirrors, mouthwash, cathartic in medicinal use</p>
<p><b>E-number: 353</b></p>
<p>Name: Metatartaric Acid</p> <p>Alternative Names :N/A</p> <p>Function: Acidity Regulator, Sequestrant</p> <p><b>Status:</b> Mushbooh</p> <p>Source: from tartaric acid (check source).</p>
<p><b>Health Info!!</b></p> <p>Health Code: Green</p> <p>safe in food use at low levels</p>
<p><b>Uses:</b> Wine, sparkling wine, fruit and vegetable juices</p>
<p><b>E-number: 354</b></p>
<p>Name: Calcium Tartrate</p> <p>Alternative Names :Tartaric acid calcium salt.</p> <p>Function: Acidity Regulator, Sequestrant</p> <p><b>Status:</b> Mushbooh</p> <p>Source: from wine or synthetic. Check source of tartaric acid.</p>
<p><b>Health Info!!</b></p> <p>Health Code: Green</p> <p>safe in food use</p>
<p><b>Uses:</b> Biscuits, rusks</p> <p><b>Other Uses:</b> Tobacco</p>
<p><b>E-number: 422</b></p>
<p>Name: Glycerin</p> <p>Alternative Names :Glycerine; Glycerol; 1,2,3-propanetriol</p> <p>Function: Humectant, Solvent</p> <p><b>Status:</b> Mushbooh</p>



## Mashbooh (Doubtful) E-Numbers List

Source: oils & fats; chemical synthesis product is Halaal.

### Health Info!!

Health Code: Green

safe in food use at low levels, mental confusion, headache, may affect stomach, heart, reproduction, blood sugar levels

**Uses:** Confectionery, dried fruit, low calories foods, marshmallows, baked goods, chewing gum

**Other Uses:** Tobacco, soap, toothpaste, hand cream, mouthwash, barrier cream, perfumery

**E-number: 430**

Name: Polyoxyethylene (8) Stearate

Alternative Names :Polyoxyl 8 stearate.

Function:

**Status: Mushbooh**

Source: Source: Mixture of stearate & ethylene oxide. Check source of stearic acid.

**E-number: 431**

Name: Polyoxyethylene (40) Stearate

Alternative Names :Polyoxyl 40 stearate.

Function: Emulsifier, Defoamer

**Status: Mushbooh**

Source: Mixture of stearate & ethylene oxide. Check source of stearic acid.

### Health Info!!

Health Code: Yellow

Skin tumours in mice, may facilitate the penetration of cancer-causing additives

**Uses:** Processed foods, frozen desserts

**Other Uses:** Hand cream and lotion

**E-number: 433**

Name: Tween 80

Alternative Names :Polysorbate 80; Polyoxyethylene (20) sorbitan mono-oleate.

Function: Emulsifier, Stabiliser

**Status: Mushbooh**

Source: Oleic esters of sorbitan copolymerised with ethylene oxide. Check source of Oleic acid.



## Mashbooh (Doubtful) E-Numbers List

<b>Health Info!!</b>  Health Code: Red Associated with the contaminant 1.4 dioxane known to cause cancer in animals
<b>Uses:</b> Icing, frozen custard, sherbet, mayonnaise ice cream, pickles <b>Other Uses:</b> Vitamin and mineral supplements
<b>E-number: 435</b>
Name: Tween 60 Alternative Names :Polysorbate 60; Polyoxyethylene (20) sorbitan monostearate.  Function: Emulsifier, Stabiliser <b>Status: Mushbooh</b> Source: Stearic acid ester of sorbitol copolymerised with ethylene oxide. Check source of stearic acid.
<b>Health Info!!</b>  Health Code: Red Associated with the contaminant 1.4 dioxane known to cause cancer in animals
<b>Uses:</b> Cakes, cake mixes, icing, confectionery, beverage, mixes
<b>E-number: 436</b>
Name: Tween 65 Alternative Names :Polysorbate 65; Polyoxyethylene (20) sorbitan tristearate.  Function: Emulsifier <b>Status: Mushbooh</b> Source: Stearic acid ester of sorbitol copolymerised with ethylene oxide. Check source of stearic acid.
<b>Health Info!!</b>  Health Code: Red Polysorbates can contain residues of harmful chemicals, can increase the absorption of fat soluble substances
<b>Uses:</b> Ice cream, frozen custard, cake icings and fillings
<b>E-number: 440(a)</b>
Name: Pectin Alternative Names :N/A  Function: <b>Status: Mushbooh</b> Source: Source: Apple residues from cider making & orange pith. Check that source is not from cider making.
<b>E-number: 440(b)</b>
Name: Amidated Pectin Alternative Names :N/A  Function: <b>Status: Mushbooh</b> Source: Source: treatment of pectin with ammonia. Check that source of pectin is not from cider making.



## Mashbooh (Doubtful) E-Numbers List

<b>E-number: 441</b>
Name: Gelatin Alternative Names :Gelfoam; Puragel  Function: <b>Status: Mushbooh</b> Source: Source: from animal skin, tendons, ligaments, & bone. Check that not porcine otherwise check if animal was halaal slaughtered.
<b>E-number: 445</b>
Name: Glycerol Esters of Wood Rosin Alternative Names :N/A  Function: Emulsifier, Stabiliser <b>Status: Mushbooh</b> Source: Pine tree rosin & glycerine. Check source of glycerine.
<b>Health Info!!</b>  Health Code: Yellow Not granted GRAS status in the USA due to insufficient safety data
<b>Uses:</b> Chewing gum base, flavouring oils in beverages
<b>E-number: 470</b>
Name: Sodium, Potassium, & Calcium Salts of Fatty Acids Alternative Names :Soaps  Function: Emulsifier, Stabiliser <b>Status: Mushbooh</b> Source: From fatty acids. Check source of fatty acids.
<b>Health Info!!</b>  Health Code: Green safe in food use
<b>Uses:</b> Cake mixes, oven ready fries
<b>E-number: 470b</b>
Name: Magnesium Salts of Fatty Acids Alternative Names :N/A  Function: Emulsifier, Stabiliser <b>Status: Mushbooh</b> Source: fatty acids. Check source of fatty acids.





## Mashbooh (Doubtful) E-Numbers List

### Health Info!!

Health Code: Green  
safe in food use

**Uses:** Cake mixes, oven-ready fries

### E-number: 471

Name: Glyceryl Monostearate

Alternative Names :Distearate; Monostearin; GMS; Citrol EGMS.

Function: Emulsifier, Stabiliser

**Status:** Mushbooh

Source: synthetically from glycerin and fatty acids. Check source of these. Citrol EGMS is halaal.

### Health Info!!

Health Code: Green  
safe in food use

**Uses:** Cakes, hot chocolate mix, sponge puddings, margarine, ice cream, quick custard mix

### E-number: 472(a)

Name: Acetoglycerides

Alternative Names :Acetylated mono- & di-glycerides; Glycerol esters; Acetic acid esters of mono- & di-glycerides of fatty acids.

Function:

**Status:** Mushbooh

Source: Fatty acid esters of glycerol & acetic acid. Check source of glycerol & fatty acids

### Health Info!!

Health Code: Green  
regarded as safe in food use

**Uses:** Confectionery, ice cream, bread, dessert toppings, custard mix, cheesecake mix

### E-number: 472(b)

Name: Lactoglycerides

Alternative Names :Lactylated mono- & di- glycerides; Lactic acid esters of mono- & di-glycerides of fatty acids.

Function: Emulsifier, Stabiliser

**Status:** Mushbooh

Source: Fatty acid esters of glycerol & lactic acid. Check source of glycerol & fatty acids.



## Mashbooh (Doubtful) E-Numbers List

### Health Info!!

Health Code: Green  
safe in food use

**Uses:** Bakery products, ice cream, peanut butter, whipped toppings

### E-number: 472(c)

Name: Citroglycerides

Alternative Names :Citric acid esters of mono- & di-glycerides of fatty acids.

Function: Emulsifier

**Status: Mushbooh**

Source: fatty acid esters of glycerol & citric acid. Check source of fatty acids & glycerol.

### Health Info!!

Health Code: Green  
May provoke symptoms in those who react to MSG

**Uses:** Infant formula, foods for infants and young children

### E-number: 472(d)

Name: Tartaric acid glycerol esters

Alternative Names :Tartaric acid esters of mono- & di-glycerides of fatty acids.

Function: Emulsifier, Stabiliser

**Status: Mushbooh**

Source: Tartaric acid esters of mono- & di-glycerides of fatty acids. Check source of glycerol, tartaric acid, & fatty acid.

### Health Info!!

Health Code: Green  
safe in food use, headaches

**Uses:** Confectionery, ice cream, bread, dessert toppings, custard mix, cheesecake mix

### E-number: 472(e)

Name: Acetyltartaric acid glycerol esters

Alternative Names :mono- & di-acetyltartaric acid esters of mono & di-glycerides of fatty acids; Panodan AB 100 Veg.

Function: Emulsifier

**Status: Mushbooh**

Source: esters of acetic acid, glycerol, tartaric acid, & fatty acids. Check source of glycerol, tartaric acid, & fatty acids.



## Mashbooh (Doubtful) E-Numbers List

### Health Info!!

Health Code: Green  
safe in food use

**Uses:** Bread, frozen pizza, gravy granules, hot chocolate mix

**Other Uses:** Cosmetic cream

### E-number: 472f

Name: Mixed Acetic & Tartaric Acid Esters of Mono & Digl

Alternative Names :N/A

Function: Emulsifier, Stabiliser

**Status:** Mushbooh

Source: fatty acids. Check source of tartaric acid, glycerine, & fatty acids.

### Health Info!!

Health Code: Green  
safe in food use

**Uses:** Processed bread

**Other Uses:** Cosmetic cream

### E-number: 473

Name: Sucrose Esters of Fatty Acids

Alternative Names :N/A

Function: Emulsifier, Stabiliser

**Status:** Mushbooh

Source: From glycerol, sucrose, & fatty acids. Check source of fatty acids & glycerol.

### Health Info!!

Health Code: Green  
safe in food use at low levels, large doses can cause nausea, diarrhoea, gas, bloating, abdominal pain, can facilitate uptake of food allergies

**Uses:** Margarine, dairy desserts, chewing gum, chocolate, mayonnaise

### E-number: 474

Name: Sucroglycerides

Alternative Names :N/A

Function: Emulsifier, Stabiliser

**Status:** Mushbooh

Source: Prepared by the action of sucrose on natural triglycerides. Check source of natural triglycerides e.g. lard, tallow palm oil e.t.c.



## Mashbooh (Doubtful) E-Numbers List

### Health Info!!

Health Code: Green  
safe in food use

**Uses:** Chocolate, milk, cocoa, eggnog, chewing gum, drinking yoghurt

### E-number: 475

Name: Polyglycerol Esters of Fatty Acids

Alternative Names :N/A

Function: Emulsifier, Thickener

**Status: Mushbooh**

Source: Synthetic from glycerol & fatty acids. Check source of glycerol & fatty acids.

### Health Info!!

Health Code: Green  
safe in food use

**Uses:** Mayonnaise, cake mixes, imitation cream, coffee whitener, icings

### E-number: 476

Name: Polyglycerol Polyricinoleate

Alternative Names :Polyglycerol esters of polycondensed fatty acids of castor oil.

Function: Emulsifier

**Status: Mushbooh**

Source: From castor oil & glycerol esters. Check source of glycerol.

### Health Info!!

Health Code: Green  
safe in food use

**Uses:** Chocolate, drinking chocolate, chocolate ice cream, toppings, icings, cake mixes

### E-number: 477

Name: Propylene Glycol Esters of Fatty Acids

Alternative Names :Propane-1,2-diol esters of fatty acids.

Function: Emulsifier, Aerating agent

**Status: Mushbooh**

Source: from propylene glycol & fatty acids. Check source of fatty acids.



## Mashbooh (Doubtful) E-Numbers List

<b>Health Info!!</b>  Health Code: Green safe in food use
<b>Uses:</b> Whipped toppings, cakes
<b>E-number: 478</b>
Name: Lactylated Fatty Acid Esters Alternative Names :Lactylated fatty acid esters of glycerol & propane-1,2-diol.  Function: <b>Status: Mushbooh</b> Source: Source: fatty acid esters of glycerol, fatty acids & propane-1,2-diol. Check source of fatty acids & glycerol.
<b>E-number: 479b</b>
Name: Thermally oxidized Soya Bean Oil interacted with M Alternative Names :N/A  Function: Emulsifier <b>Status: Mushbooh</b> Source: fatty acids. Check source of fatty acids & glycerine.
<b>Health Info!!</b>  Health Code: Green safe in food use, topically soybean oil can cause hair damage, allergic reactions and acne-like pimples
<b>Uses:</b> Margarine, fat emulsions for frying
<b>E-number: 481</b>
Name: Sodium Stearoyl-2 lactylate Alternative Names :N/A  Function: Emulsifier, Stabiliser <b>Status: Mushbooh</b> Source: Stearic & lactic acids. Check source of stearic acid.
<b>Health Info!!</b>  Health Code: Green safe in food use at low levels
<b>Uses:</b> Biscuits, bread, cakes, cake icings, fillings and toppings
<b>E-number: 482</b>
Name: Calcium Stearoyl-2-lactylate Alternative Names :N/A  Function: Emulsifier, Stabiliser <b>Status: Mushbooh</b> Source: Stearic & lactic acids. Check source of stearic acid.



## Mashbooh (Doubtful) E-Numbers List

### Health Info!!

Health Code: Green

safe in food use, adverse reactions have occurred in animals during testing

**Uses:** Flour for making bread, biscuits, instant mashed potatoes, processed egg whites

**Other Uses:** Powdered cosmetics

### E-number: 483

Name: Stearyl Tartrate

Alternative Names :N/A

Function: Emulsifier, Stabiliser

**Status:** Mushbooh

Source: from stearic & tartaric acids. Check source of stearic & tartaric acids.

### Health Info!!

Health Code: Yellow

safe in food use, concerns exist that it may be carcinogenic

**Uses:** Dough

### E-number: 491

Name: Sorbitan Monostearate

Alternative Names :N/A

Function: Emulsifier, Glazing agent

**Status:** Mushbooh

Source: from stearic acid & sorbitol. Check source of stearic acid.

### Health Info!!

Health Code: Green

safe in food use at low levels, high dietary levels can cause intralobular fibrosis, growth retardation, liver enlargement

**Uses:** Confectionery, ice cream, flavoured milk, bakery wares, cake mix, icing

**Other Uses:** Cosmetic cream and lotion, suntan cream, skin cream, deodorant

### E-number: 492

Name: Sorbitan Tristearate

Alternative Names :Span 65

Function: Emulsifier

**Status:** Mushbooh

Source: from sorbitol & stearic acid.



## Mashbooh (Doubtful) E-Numbers List

### Health Info!!

Health Code: Green

safe in food use at low levels, high dietary levels can cause intralobular fibrosis, growth retardation, liver enlargement

**Uses:** Compounded chocolate, oil toppings, cake mix

**Other Uses:** Insecticides, nail strengthening cream

### E-number: 494

Name: Sorbitan Mono-oleate

Alternative Names :Span 80.

Function: Emulsifier

**Status:** Mushbooh

Source: from sorbitol & oleic acid. Check source of oleic acid.

### Health Info!!

Health Code: Green

safe in food use, contact dermatitis, allergic reactions

**Uses:**

**Other Uses:** Pharmaceuticals

### E-number: 542

Name: Edible Bone Phosphate

Alternative Names :N/A

Function:

**Status:** Mushbooh

Source: Source: Animal bones.

### E-number: 570

Name: Stearic Acid

Alternative Names :Octadecanoic acid;

Function: Emulsifier, Binder

**Status:** Mushbooh

Source: From animal or vegetable oils; synthetically from cottonseed or other vegetable oils. Pristerine 4900 from Protea Chemicals. Palmac 630 from C.J. Petrow is halaal.

### Health Info!!

Health Code: Green

safe in food use, contact may cause skin irritation, allergic reactions

**Uses:** Essences, soft drinks, artificial sweeteners, fruit flavoured drinks

**Other Uses:** Bar soap, lipstick, bubble bath, lubricants, detergent

### E-number: 572

Name: Magnesium Stearate

Alternative Names :Octadecanoic acid magnesium salt



## Mashbooh (Doubtful) E-Numbers List

Function:

**Status: Mushbooh**

Source: Source: synthetically from stearic acid. Check source of stearic acid.

**E-number: 630**

Name: Inosinic Acid

Alternative Names :5-Inosinic acid; muscle inosinic acid; t-inosinic acid; IMP.

Function: Flavour enhancer

**Status: Mushbooh**

Source: meat or sardines or muscle adenylic acid or microbial fermentation.

### Health Info!!

Health Code: Green  
safe in food use, may trigger gout

**E-number: 631**

Name: Sodium 5-Inosinate

Alternative Names :Inosine 5-disodium phosphate; disodium salt of inosinic acid.

Function: Flavour enhancer

**Status: Mushbooh**

Source: meat extract or from dried sardines or microbiological fermentation.

### Health Info!!

Health Code: Yellow  
People with gout or uric acid kidney stones may wish to avoid, kidney problems, NRC

**Uses:** Canned vegetables

**E-number: 632**

Name: Dipotassium Inosinate

Alternative Names :Potassium inosinate; potassium 5-inosinate.

Function: Flavour enhancer

**Status: Mushbooh**

Source: inosinic acid from meat extract or from dried sardines or microbiological fermentation.

### Health Info!!

Health Code: Green  
safe in food use, may trigger gout

**E-number: 633**

Name: Calcium Inosinate

Alternative Names :Calcium 5-inosinate.

Function: Flavour enhancer

**Status: Mushbooh**





## Mashbooh (Doubtful) E-Numbers List

Source: inosinic acid from meat extract or from dried sardines or microbiological fermentation.

### Health Info!!

Health Code: Green  
safe in food use, may trigger gout

### E-number: 634

Name: Calcium 5-ribonucleotides

Alternative Names :N/A

Function: Flavour enhancer

Status: **Mushbooh**

Source: mixture of calcium guanylate (E629) & calcium inosinate (E633). Check source of E633.

### Health Info!!

Health Code: Red  
Asthma, hyperactivity, itchy skin rashes up to 30 hrs after eating, swelling of lips, throat and tongue, anaphylaxis

Uses: Flavoured crisps, instant noodles, manufactured pies

### E-number: 635

Name: Sodium 5-Ribonucleotide

Alternative Names :N/A

Function: Flavour enhancer

Status: **Mushbooh**

Source: mixture of disodium guanylate (E627) & disodium inosinate (E631). Check source of E631.

### Health Info!!

Health Code: Red  
Asthma, hyperactivity, mood changes, itchy skin rashes up to 30 hrs after consuming, aspirin sensitive people may wish to avoid, not permitted in foods for babies, NRC, gout, kidney problems

Uses: Flavoured crisps, instant noodles, manufactured pies

### E-number: 640

Name: Glycine & its Sodium Salt

Alternative Names :Glycine; sodium glycinate; glycoll; aminoacetic acid; aminoethanoic acid.

Function: Flavour enhancer

Status: **Mushbooh**

Source: gelatin & silk fibroin.



## Mashbooh (Doubtful) E-Numbers List

<b>Health Info!!</b>  Health Code: Green Mildly toxic by ingestion
<b>Uses:</b> Used to mask the aftertaste of saccharin <b>Other Uses:</b> Dietary supplement, cosmetics, antacid
<b>E-number: 910</b>
Name: L-Cysteine Alternative Names :cys; beta mercaptoalanine; L-cysteine monohydrate.  Function: <b>Status: Mushbooh</b> Source: Source: Human hair; feathers; or synthetic.
<b>E-number: 915</b>
Name: Esters of Colophony Alternative Names :esters of rosin.  Function: <b>Status: Mushbooh</b> Source: Source: synthetic, from rosin (tree oil) with other fats. Check source of these fats.
<b>E-number: 920</b>
Name: Cysteine Hydrochloride Alternative Names :cys; beta mercaptoalanine HCl; L-cysteine hydrochloride; L-cysteine HCl monohydrate.  Function: Flavouring Improving agent <b>Status: Mushbooh</b> Source: animal or human hair; chicken feathers; or synthetic.
<b>Health Info!!</b>  Health Code: Green has many beneficial health effects, may provoke symptoms in those who react to MSG
<b>Uses:</b> Flour for making bread, chicken flavouring <b>Other Uses:</b> Shampoo
<b>E-number: 921</b>
Name: L-Cystine Alternative Names :L-Cystine hydrochloride.  Function: <b>Status: Mushbooh</b> Source: Source: horse hair or synthetic.

If you do not find what you are looking for or would like to query further, you may contact our Halaal Helpline.

Helpline@sanha.org.za